



FESTIVA



MENU SELECTIONS

SOHO MENU

Includes: *Stationary Display, Salad, Pasta, One Entrée, Side Dishes, Dessert/Coffee*

STATUE OF LIBERTY MENU

Includes: *Stationary Display, 4 Passed Hors D'oeuvres (from A), Salad, Pasta, Choice of Two Entrees (from A), Dessert/Coffee*

EMPIRE STATE MENU

Includes: *Stationary Display, 6 Passed Hors D'oeuvres (from A or B), Salad, Pasta, Choice of Two Entrees (from A or B), Dessert/Coffee*

COCKTAIL MENU

Includes: *Stationary Display, Plus a Total of 8 Passed Hors D'oeuvres (to be passed for 1½ hours) Select Three from A and Five from B (total of 8)*

Elaborate Stationary Appetizer Display (Included with All Menus)

Stationary display of crudite & dip, assorted gourmet cheese & crackers, seasonal fruits, mini pickles, olives, marinated artichokes, hummus & pita, bruschetta & toast, caponata, stuffed grape leaves & hearts of palm, & cucumbers with tzatziki sauce

Passed Hors D'oeuvres A (Not included with Soho Menu)

(With Statue of Liberty Menu - Select Four from A Only)

(With Empire State Menu - Select a total of Six from either A or B)

(With Cocktail Menu – Select Three from A and Five from B (total of 8))

Mini Quiche in phyllo crust (Florentine and Lorraine)

Mini Mexican Tapas – a variety served with peach-mango salsa

Pigs in Blankets - Traditional, all-beef (kosher)

Chicken Egg Rolls

Potato puffs (kosher)

Pizza bagels (plain and with pepperoni)

Roasted Baby Bella Mushroom Caps stuffed with mushroom and mozzarella

Spicy Buffalo Wings with chunky blue cheese dip

Sweet and tangy honey-barbecue wings

Mozzarella Sticks

Additional Passed Hors D'oeuvres B

(With Empire State Menu - Select Six from A or B)

Itty-bitty sliders – all-beef patties with American cheese on mini potato rolls

Oven-baked Clams Oreganata

Sautéed Polenta with pesto and pignoli dip

Traditional Potato Pancakes with cinnamon apple sauce

Caesar or Cheddar cheese puff pastry cheese straws

Chicken Teriyaki Strips with spicy Thai peanut dipping sauce

Brie with honey mustard and walnuts in phyllo cups

Puff pastry and romano cheese-wrapped asparagus

Prosciutto-wrapped asparagus spears

Lobster salad-filled celery sticks

Brie with cranberries and almonds in puff pastry turnovers

Manchego cheese with fig jam in puff pastry turnovers

Mediterranean olive pinwheels

Scallops wrapped in bacon

Premium Mini Crab Cakes with Creole remoulade

Coconut Shrimp with pineapple chutney



FESTIVA
MENU SELECTIONS



At the Buffet

Salad Selections *(Select One for All Buffet Menus)*

Mixed Baby Greens *w/sides of cherry tomatoes, bacon bits, spiced almonds, croutons, choice of two dressings on buffet or one for pre-plated salad*

Classic Caesar Salad *of cut romaine lettuce with sides of grated Romano cheese, croutons, anchovies, and Caesar dressing*

Waldorf Salad - *apples, celery, onion, walnuts, dried cherries, & cranberry mayonnaise dressing*

Baby Spinach Salad *w/sides of croutons, bacon bits, crumbled hard-boiled egg, red onion, and honey-balsamic dressing*

Tri-Color Salad - *radicchio, iceberg, & endive lettuce with pears, spiced almonds, and gorgonzola*

Available dressings: Oil and Vinegar, Honey Balsamic, Ranch, Thousand-Island, Blue Cheese, Classic Caesar, Garlic Caesar, or French. Fat-free or specialty dressings may be available on request

Pasta *(Select One Pasta and One Sauce for All Buffet Menus)*

Pasta: *(Select One)*

Penne, Bowtie, Rigatoni, Shells, Linguini
Gnochhi, Ravioli, and Tortellini are available for additional \$3 per person

Sauces: *(Select One)*

Creamy Pink Vodka sauce
Carmelized Garlic, Fresh Tomato & Basil
(served at room temperature over warm pasta)

Homestyle Marinara

Basil Pesto *with pignoli nuts*
Garlic and Oil - *slow-sauteed with oregano, salt, and pepper*

Red-Wine Bolognese meat sauce

Butter, salt, and pepper
Meatballs or sausage, roasted or in marinara sauce, are available for \$3 per person

Side Dishes *(Select Two for All Buffet Menus)*

Seasonal Vegetables *roasted in olive oil*

Sugar Snap Peas *with lemon-butter, salt, and pepper*

Wilted Spinach *with garlic butter and grated cheese*

Roasted Carrots *with a Bourbon and brown sugar glaze*

White, yellow, or tomato rice, *(plain or with choice of black or red beans)*

Haricots Verts Almandine – *tiny French green beans sautéed with butter and almonds*

Roasted baby red-skinned potatoes

New England-style Herb and Butter-Boiled Potatoes

Candied yams

Jacket Sweet Potatoes *with brown sugar-cinnamon butter*

Home-made Smashed Yukon Gold Potatoes *(choice of preparation: Butter and cream, Herbed goat cheese, Roasted garlic, Wasabi)*

Baked or Mashed Butternut Squash *with butter and cinnamon*

Ratatouille Provencal – *summer vegetables slow-simmered w/tomatoes & herbs de Provence*

Broccoli or Cauliflower *in a cheese sauce gratinee*

FESTIVA

MENU SELECTIONS

Entrees A

(With Soho Menu - Select One from A)

Classic Chicken Marsala *with brown marsala sauce and sautéed mushrooms*

Baked Sesame Chicken *wrapped in puff pastry*

Baked Chicken a L'orange

Boneless Chicken Cacciatore *slow-cooked in a caramelized onion & San Marzano tomato sauce*

Boneless Chicken Chasseur *slow-cooked w/caramelized sweet onions & baby bella mushrooms*

Traditional Chicken Parmesan *with tomato basil sauce loaded with mozzarella cheese*

Chicken Festiva – *House specialty chicken breaded & sautéed w/artichokes, olives, capers, & lemon-butter & white wine sauce*

House-made Lasagna *(ground beef or spinach)*

Carving of Honey-Baked ham *with pineapple bread pudding*

Carving of Cranberry-Roasted Turkey Breast *with cranberry au jus*

Beef Bourguignon *(with buttered noodles as suggested side dish)*

Homestyle Meatloaf, *with brown or mushroom gravy*

Baked Tilapia *with herb crumbs and lemon butter*

Eggplant Rollatini *stuffed w/ricotta, mozzarella, romano cheeses, and sun-dried tomatoes*

Additional entrée from A @ \$5pp

Additional Entrees B

(With Statue of Liberty Menu – Select Two from either A or B)

Marinated Pork Loin *with bourbon-honey glaze and sliced peaches*

Marinated Roast Loin *with apples, calvados, and apple cider*

A whole spice-crusted Eye Round Roast Beef

Sauerbraten – Beef Roast *marinated in red wine and red wine vinegar, garlic, onions, and juniper berries (suggested sides of sweet/sour red cabbage and spaetzle)*

Baked Salmon *with lemon-dill crumbs and lemon dill sauce*

Chicken Breast wrapped around asparagus spears in a creamy mushroom Gravy Gratinee

Additional entrée from B @ \$10pp

Additional Entrees C Available Only with Empire State Menu

(With Empire State Menu - Select Two from either A, B, or C)

Spice-crusted Prime Ribeye of Roast Beef au jus

Whole spice-rubbed roasted Filet Mignon

Shrimp Scampi (with rice as suggested side dish)

Shrimp Etouffe (with rice as suggested side dish)

Creole Rice and Shrimp

Spicy Chicken and Sausage Jambalaya

Bacon-wrapped and cornbread stuffed double Pork Chop

Lemon peppered and broiled Mahi Mahi

Filet of Sole *with lemon butter and almonds*

Additional entrée from B @ \$15pp

Dessert/Coffee: Assorted Cookies, brownies or Sheetcake *(all menus),*

Assorted Pastries *(Statue of Liberty and Empire State Menu only)*

FESTIVA

Central Park Cold Lunch Menu

Elaborate Stationary Appetizer Display

Stationary display of crudite & dip, assorted gourmet cheese & crackers, seasonal fruits, mini pickles, olives, marinated artichokes, hummus & pita, bruschetta & toast, caponata, stuffed grape leaves & hearts of palm, & cucumbers with tzatziki sauce

Garden Fresh Salad (Select One)

Mixed Baby Greens *w/sides of cherry tomatoes, bacon bits, spiced almonds, croutons, choice of two dressings*

Classic Caesar Salad *of cut romaine lettuce with sides of grated Romano cheese, croutons, anchovies, and Caesar dressing*

Waldorf Salad - *apples, celery, onion, walnuts, dried cherries, & cranberry mayonnaise dressing*

Baby Spinach Salad *w/sides of croutons, bacon bits, crumbled hard-boiled egg, red onion, and honey-balsamic dressing*

Tri-Color Salad *of radicchio, iceberg, and endive lettuce with pears, spiced almonds, and gorgonzola*

Available dressings: Oil and Vinegar, Honey Balsamic, Ranch, Thousand-Island, Blue Cheese, Classic Caesar, Garlic Caesar, or French. Fat-free or specialty dressings may be available on request

Gourmet Sandwiches (Select One for Each 20 guests (Max 3 choices)

Sliced Honey Turkey *w/Swiss Cheese & Bacon on pumpkinnickel bread*

Grilled Chicken *w/artichoke pesto & mixed greens on a Kaiser roll*

Baby Spinach, roasted peppers, and provolone cheese on Italian bread *with oil and vinegar*

Roasted seasonal vegetables on Italian bread

Roast Portobello Mushroom Cap *with goat cheese and arugula on ciabatta bread*

Roast Beef *w/tomato, arugula, and horseradish sauce on egg twist rolls*

Traditional East-coast Sloppy Joe - *Triple Decker of corned beef, turkey, & roast beef with coleslaw and sliced pickles on rye and pumpkinnickel bread.*

Pastrami or Corned Beef Reuben *on rye bread w/sauerkraut, swiss cheese, & thousand island dressing*

Kid's Gourmet Deli Sandwich Options

Tuna Salad *& potato chips on potato bread*

Organic Peanut Butter and Grape Jelly *on Wonder or Soft Wheat*

Cold, Fresh Deli Salads (Select Two)

Italian Pasta Salad *with marinated artichokes, roasted peppers, marinated mushrooms, and romano cheese with an oil and vinegar dressing*

Traditional elbow macaroni salad *w/mayonnaise dressing*

Moroccan Couscous Salad *w/raisins & almonds*

Traditional Egg Salad

Classic Mayonnaise and Egg, Red-skin or German-style Potato Salad

Grape tomato and Mozzarella Bocaccini salad *with olive oil and fresh basil*

Fresh-made bowtie pasta *with basil pesto and pignoli nuts*

OR Six Foot Sub Sandwiches (Select Two)

Italian – *Virginia ham, Genoa salami, provolone cheese, shredded iceberg, tomato, oil and red wine vinegar, oregano, and salt and pepper*

Turkey – *Honey-roasted turkey, swiss cheese, mixed greens, bacon bits, and mayonnaise*

Roasted Veggie – *Seasoned, roasted vegetables with fresh mozzarella, arugula, and olive oil and balsamic vinegar*

Hand-carved, fresh-roasted meat platters

Made fresh on board, and served cold,

(Substituted for one sandwich choice)

Cold Roast Turkey Breast platter *w/cranberry-orange mayonnaise*

Cold Roast beef platter *w/horseradish mayonnaise*

Cold poached salmon and cucumber platter

German-style Beef Bologna and American Cheese *with mayonnaise on country white bread*

Dessert: Assorted Cookies